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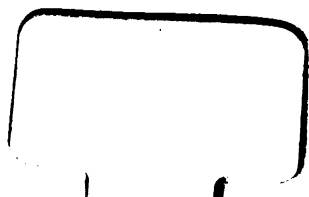
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MRS. RORER'S
HOW TO USE
A CHAFING DISH



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Frederic R. Hourse.

HOW TO USE A CHAFING DISH

BY MRS. S. T. RORER

Author of Mrs. Rorer's New Cook Book,
Philadelphia Cook Book, Bread and Bread-
Making, and other Valuable Works on
Cookery.

Revised and Enlarged Edition

PHILADELPHIA
ARNOLD AND COMPANY
420 Sansom Street

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HOW TO USE A CHAFING DISH

The chafing dish is generally looked upon as a luxury, and its use as a passing fad. With a more intimate knowledge of its capabilities, this idea will vanish. In the one item of domestic economy—made-over dishes—its value is unquestioned, and should place it among the necessary utensils of the household. The fact that there is no necessity for lighting the lamp until the last moment, and that it can be extinguished as soon as the materials are cooked, is a great factor in its favor, and makes alcohol really a cheap fuel. The left-overs of beef, mutton, chicken or duck may be converted in a few minutes into the most dainty sorts of viands. To the housewife, who keeps but one maid, it is indeed a helping hand. The Monday lunch or supper is quickly gotten without the use of stove or kitchen; and so again on maid's day out, the Sunday night supper, and the still more fashionable twelve o'clock Sunday breakfast. This latter, by the way, is one of

the most sensible of all the recent fads; a breakfast, being much lighter than a dinner, can be easily cooked in the chafing dish, giving both mistress and maid a day of rest.

If the first preparations are carefully made, each dish will be quickly and easily cooked. As recipes call for butter by tablespoonfuls, which really means an ounce, cut the butter into squares of one ounce, drop them into ice water for a moment, and then with your butter paddles roll them into balls. Arrange neatly on a pretty little dish and stand in the refrigerator for use. Fill a small bowl with flour, another with salt. Have at hand a small copper, wood or brass tray holding all the necessary seasoning. Put lemon and onion juice into tiny pitchers. Have at hand red and white pepper, and a little butter dish containing a bulb of garlic. Group all the seasonings together in the pantry, that they may be readily carried to the table.

THE CHAFING DISH

A word about the chafing dish, which may be made of any of the common metals. The tin dishes in the market cost from a dollar to a dollar and a quarter. So far as cooking is concerned, they cook quite equal to the more expensive ones, but are small and unsightly. The grade beyond this is nickel, costing from three and a half to twelve dollars. A handsome dish is made of copper, with a wrought iron frame. Another is a wrought iron frame on a pounded copper base fastened to a board. The frame holds an ordinary twenty-five cent earthen casserole, with a pounded copper lid. This is very handsome, will do good cooking, and costs anywhere from twenty-five to fifty dollars. The ordinary Gorham silver dish, to my mind, is the most perfect of all. The large lamp, with its three wicks, gives a solid flame that covers almost the entire bottom of the dish, which makes cooking as easy as over a gas stove, and enables a hostess to cook and serve a supper with ease. It is

the waiting at a chafing dish supper that is annoying. These dishes cost from thirty-five to a hundred dollars, and last a lifetime.

An alcohol filler is a great convenience, and removes the danger that is always attended with filling a lamp from a bottle. Place the chafing dish on the tray, on the table before the host or hostess, as the occasion may demand. At serving time put all the necessary materials that must be measured with a spoon on the right-hand side, also the butter, with an oyster fork or butter pick. The milk, cream, stock or water should be measured and put into little pitchers on the left. On the tray place a teaspoon and tablespoon for measuring, a long chafing dish spoon for the cooking, and a silver serving spoon. Perfect arrangement saves much time and confusion, and makes chafing dish cooking a pleasure. See that the lamp is filled and the matches at hand before you are seated.

If a recipe calls for butter and flour rubbed together, these may be in the chafing dish before serving time. If the butter is to be melted, put it in the chafing dish before

you add the flour. Use always kitchen bouquet or browning for brown sauces; it saves time in waiting for butter to brown, and makes a more wholesome and palatable sauce.

The hot water pan is simply used for keeping materials hot in case of a second helping, although nine out of ten times I make my rarebit over the hot water pan. For raw meat dishes always use the blazer for first cooking.

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MENUS

A Sample Menu and How to Prepare It

Arrange, for instance, a menu like the following:

	Caviar Sandwiches	
Deviled Oysters		Rolls
Beef à la Bordelaise		Peas
	Mayonnaise of Celery	
Wafers		Cheese
	Coffee	

In the first preparation of this lunch the celery will be cut into pieces, dried, put into a bowl, and placed in the refrigerator. The mayonnaise made and also put in a cold place. Mix all salads at the very last moment. Drain the oysters; throw them into a hot pan; stir carefully until they reach boiling point; drain, this time saving the liquor. Chop the oysters, put them into a bowl, and stand aside to cool. To the oyster liquor add sufficient milk to make a half pint. Turn into a pitcher, and place it with the

oysters. It is much more convenient to have the materials for each course grouped together, with the exception of the butter and seasonings, which remain on the table. The beef will be either cold roasted or boiled; cut it into thin slices and arrange neatly on a plate, around which you put a half can of drained mushrooms. Measure the stock; put it in a pitcher and place it with the meat. Chop the parsley and put in a dainty saucer; drain and wash the peas and put them in a bowl.

The caviar sandwiches will be on the table before supper is announced; they, of course, are eaten with a fork. While these plates are being removed, the deviled oysters will be prepared. For twenty-five oysters put a tablespoonful of butter and one of flour in the chafing dish; mix, add the oyster liquor and milk. When boiling, add the oysters. You will have the yolks of two eggs slightly beaten in a small bowl; season the oysters first with a half teaspoonful of salt, a dash of pepper, then add the yolks; stir carefully until smoking hot; put out the lamp immediately. Sprinkle over a tablespoonful of chopped parsley, and serve.

The dish will now be washed and returned, with materials for the next course. When the oyster course is partly disposed of, put two tablespoonfuls of butter into the chafing dish, melt, and add two tablespoonfuls of flour. This time you will have a pint of stock that has been measured and put into a pitcher ready for use. Stir until the sauce boils, add the meat, a teaspoonful of kitchen bouquet, the same of Worcestershire sauce. Rub your spoon lightly with garlic, or you may rub the bottom of the chafing dish before adding the butter. Cover the dish for a moment, and when the meat is smoking hot, turn in the peas. When these are smoking hot, serve.

Have the celery brought in in a large salad bowl, the mayonnaise in another bowl; mix at the table, and serve at once. In seasoning salads, add seasoning to the material rather than to the dressing. A French coffee pot may be used for making the coffee, also, on the table; the entire meal is then prepared before the eyes of the guests.

Menus like the following are simply and quickly prepared:

Some Chafing Dish Dinners

Raw Oysters	
Sweetbreads à la Newburg	Rolls
Chicken à la Bordelaise	
Whole Wheat Bread	
Lettuce Salad with French Dressing	
Wafers	Cream Cheese
Lemon Jelly	Lady Fingers
Coffee	
Oysters on Half Shell	Oyster Crackers
Terrapin, Maryland Style	Toast
Lettuce with Grape Fruit, French Dressing	
Toasted Crackers	Roquefort
Coffee	
Deviled Oysters	Crackers
Barbecued Beef	Brown Bread
Mayonnaise of Tomato	Wafers
Charlotte Russe	Sponge Cake
Coffee	
Deviled Oysters	Crackers
Welsh Rarebit	Toast
Lettuce Salad with French Dressing	
Wafers	Coffee
Clam Bouillon	
Lobster Newburg	Toast
Chicory Salad with French Dressing	
Salted Almonds	Cheese
Coffee	

	Fricassee of Crabs	Rolls
Sweetbreads à la Bordelaise		Brown Bread
Lettuce Salad with French Dressing		
Wafers	Cheese	
Nut Charlotte		
Coffee		

	Creamed Fish	
Sweetbreads à la Newburg		Toast
Grouse, Claret Sauce		Peas
Lettuce Salad with Grape Fruit, French Dressing		
Wafers	Omelette Soufflé	
Coffee		

How to Prepare Breasts of Birds

While these bills of fare seem elaborate to be cooked in a chafing dish, they can be easily done, provided the first preparations are perfect. Take the last, for instance. The fish will be boiled and put aside early in the day. The sweetbreads will also be parboiled and picked apart, put in a dish or bowl, ready for cooking. Remove the breasts from the birds, each half in one solid piece, allowing a portion of the wing bone to remain, forming cutlets. Arrange these on a long platter, to be brought to the table at serving time. To each dozen breasts (six birds) allow two

tablespoonfuls of butter, brown slowly; add two tablespoonfuls of flour; mix, add a clove of garlic, mashed, a teaspoonful of salt, a dash of red pepper, a quarter of a teaspoonful of white pepper, a half pint of stock, and a half pint of claret. Throw the breasts into this boiling sauce; cover, and cook five minutes.

Another very nice way of preparing the breasts of birds is to first put in two tablespoonfuls of butter; when hot, put in the breasts of the birds, flesh side down; allow them to brown quickly; draw them to one side and add the flour, and proceed according to the above directions. If another chafing dish is not at hand, the peas may be heated with the birds.

For a quick breakfast or a simple lunch the chafing dish, of course, is invaluable. Where cold meats are served for Sunday night supper, the chafing dish may be used for the heating of peas, making of creamed potatoes, or heating over any vegetables that have been previously cooked. For the home breakfast it answers for omelet, scrambled eggs, frizzled beef, warmed-over mutton or chicken in brown or cream sauce. Brown

saucers are more agreeable with red meats or game; white saucers with white meats, as poultry, sweetbreads and tripe.

Some Simple Chafing Dish Breakfasts

	Fruit	
Shredded Wheat, Milk heated in Chafing Dish		
Frizzled Beef	Whole Wheat Bread	
	Coffee	
	Fruit	
Wheatlet	Milk	
Scrambled Eggs	Whole Wheat Bread	
	Coffee	
	Fruit	
Shredded Wheat, Milk heated in Chafing Dish		
Chinese Eggs	Brown Bread	
	Coffee	
	Fruit	
Wheatlet	Milk	
Minced Beef in Tomato Sauce		
Whole Wheat Bread		
	Coffee	

Fruit
Stewed Fresh Mushrooms on Shredded Biscuits
Toast Coffee

Fruit
Mushroom Omelet Brown Bread
Wheatlet Milk
Coffee

Simple Luncheons or Suppers

Clam Bouillon Wafers
Minced Beef in Tomato Sauce Brown Bread
String Beans on Lettuce French Dressing
Crackers Cheese
Coffee

Chicken Broth
Canned Salmon in Sauce Soubise
Lettuce and Cucumber Salad
Rolls Butter
Lemon Jelly Whipped Cream
Wafers

Sardine Canapés
Curried Lamb with heated Rice
Banana Salad
Cheese Wafers
Coffee

Grape Fruit
 Eggs and Noodles Brown Bread
 Lettuce and Celery Salad
 Wafers Cheese
 Coffee

Orange Cocktail
 Chicken à la Crème Peas heated in same dish
 Rolls Butter
 French Custard with Sponge Fingers

Crab Cocktails
 Creamed Sweetbreads with Mushrooms and Peas
 Rolls Butter
 Tomato Salad Wafers
 Sliced Oranges Claret Sauce

Simple Home Suppers

Creamed Chipped Beef Brown Bread
 Fruit Wafers
 Tea

Warmed-over Beef in Tomato Sauce Rolls
 Lettuce Salad
 Lemon Jelly Sponge Cake
 Tea

Shrimps à la Newburg Brown Bread Sandwiches
 Lettuce Salad Coffee

	Chicken Broth	
Barbecued Ham		White and Brown Bread
Cabbage Salad		Farmer's Dressing
Stewed Apples		Wafers
Deviled Eggs in Tomato		Lettuce Salad
Bread		Coffee
Fruit with Sponge Cake		

All forms of soup may be reheated in the chafing dish. Clam bouillon simply turn into a pitcher and send to the table; heat in the chafing dish and serve in cups. You may add water or milk, as you like.

One chafing dish, if used rapidly, may answer for two dishes for one course; for instance, you wish to warm cold roasted beef in brown sauce and also to serve creamed potatoes. The potatoes are cut into blocks and put at your left; a half pint of milk, measured. First heat the beef. It may be served *à la Bordelaise* in brown sauce, or barbecued, or with a tomato sauce. As soon as it is served, have the chafing dish washed and quickly returned. Put in the butter and flour; mix; add milk and, when boiling, the potatoes. As soon as they are heated (which will be not more than three minutes) they may be served.

Where, however, a given amount of money is to be expended for a chafing dish, better service is received from two cheaper ones. Any bits of cold chicken, turkey or duck may be used and made into creamed dishes, seasoned with mushrooms and truffles, or served perfectly plain, or served with peas, the peas added after the chicken is hot, and the whole reheated. Mutton may be served in tomato sauce, beef in brown sauce. Frizzled beef may be made plain with cream or into a fricassee, and even with these few materials a dozen chafing dish lunches may be arranged. Where Welsh rarebit, or lobsters, or crabs are served, avoid, at the close, a heavy sweet. Wafers and coffee, or something like lemon jelly, coffee jelly, charlotte russe or plain whipped cream, should be served.

At least fifty chafing dish lunches or suppers may be made from combinations of recipes given in the book.

APPETIZERS

Under this heading we would naturally place caviar, anchovy and sardine canapés and pickled oysters, crab, lobster and fruit cocktails. We would not say that any of these things are really wholesome. They are known in the cooking world as appetizers, and are nice to serve as first course at a chafing dish luncheon or supper.

Caviar Canapé

Toast rounds of bread, cover them while warm with a thin layer of caviar, garnish the edge with half slices of olives, put in the center a saltspoonful of chopped onion, and dust the space between with finely grated hard-boiled yolks of eggs. Serve these on little paper doilies on small plates.

Anchovy and sardine canapés are made the same, mashing them with a yolk of hard-boiled egg moistened with a little olive oil. All these appetizers are seasoned with a few drops of onion and lemon juice.

Crab, Oyster and Lobster Cocktails

Crab, lobster and oyster cocktails are all made practically the same. Stand a small tumbler into a shallow bowl of cracked ice, fill the tumbler half full with the tomato cocktail mixture, or use plain tomato catsup seasoned with lemon juice, a drop of tabasco, a dash of onion and a teaspoonful of horseradish. Put in a half dozen oysters, or two tablespoonfuls of crab meat, or two tablespoonfuls of chopped lobster.

SOUPS

Bellevue Bouillon

Heat an equal quantity of clam bouillon and chicken bouillon. Season lightly with salt, serve in heated cups, put a tablespoonful of whipped cream on the top of each, and dust lightly with paprika.

Cream of Tomato

In the morning stew a quart of tomatoes down to a pint; press through a sieve and put in a pitcher. Add to them a slice of onion, a half saltspoonful of mace and the same of white pepper. At serving time turn the tomatoes into the chafing dish, stir until they are smoking hot, add a level tablespoonful of butter and a half pint of good milk. Add a teaspoonful of salt after the soup is hot. Serve in cups.

Clam Bouillon

Turn a half pint of clam bouillon into the chafing dish; add a half pint of boiling water, a saltspoonful of celery seed and a dash of pepper. When hot add two tablespoonfuls of cream or a tablespoonful of butter. Serve in small bouillon or tea cups.

Chafing Dish Pepperpot

- 1 pound of honeycomb tripe
The dark meat of one cooked chicken
- 2 tablespoonfuls of chopped raw ham
- 50 small suet dumplings
- 2 cold boiled potatoes
- 1 quart of stock
- 2 tablespoonfuls of butter
- 2 tablespoonfuls of flour
- 1 tablespoonful of chopped parsley
- 1 teaspoonful of salt
- 1 dash of cayenne
- 1 chopped green pepper
- 1 dash of tabasco

Cut the potatoes into blocks, add them to the tripe, which has been cut into squares of a half inch. Cut the chicken into dice, and put them all into one bowl. This is nice for a simple luncheon, or may be served as

the one hot dish for supper. At serving time put the butter and flour into the chafing dish, add the stock and all the seasoning. When this is smoking hot add the tripe, chicken and potatoes, stir until thoroughly heated, then sprinkle the dumplings over the top; cover the dish for five minutes, and the mixture is ready to serve. Make the dumplings in the morning, but they must not be larger than the end of your little finger. They are cooked as soon as they are heated.

FISH

Fish Hollandaise

- 1** pint of flakes of cold boiled or baked fish
- ½** pint of water
- 2** level tablespoonfuls of butter
- 2** level tablespoonfuls of flour
- 2** tablespoonfuls of tarragon vinegar
- ½** teaspoonful of onion juice
- 2** yolks of eggs
- ½** teaspoonful of salt
- 1** dash of white pepper

Put the flaked fish in a bowl, dust with chopped parsley, sprinkle over the onion juice and vinegar. At serving time put the butter and flour in the chafing dish, mix, and add the water. When thick and smooth, add the salt, pepper and fish; cover the dish until the fish is thoroughly heated, then add the beaten yolks of the eggs, toss and serve.

Canned Salmon with Sauce Soubise

- 1 pound can of salmon
- 2 onions
- 2 level tablespoonfuls of butter
- 2 level tablespoonfuls of flour
- 1 cupful of milk
- 1 tablespoonful of soft breadcrumbs
- $\frac{1}{2}$ teaspoonful of salt
- 1 saltspoonful of white pepper

Open the salmon; remove the skin, bones and oil; break it apart with a silver fork, put it in a bowl and stand it aside until wanted. Boil the onions and press them through a sieve; put them in a bowl. At serving time rub the butter and flour together in the chafing dish, add the milk, stir until boiling, add the salt, pepper, and work in the onion pulp. When this is hot and smooth, add the salmon, cover the dish, and when the salmon is smoking hot, serve.

This recipe will also answer for shrimps or lobster.

*add one salt spoonful of white pepper
+ shake gently mix all together
serving.*

Kedgerree

- ½ pint of cold cooked fish
- ½ pint of cold boiled rice
- 3 hard-boiled eggs
- 2 tablespoonfuls of butter
- ½ teaspoonful of salt
- 1 saltspoonful of pepper
- 1 tablespoonful of chopped parsley

Mix the rice, fish and hard-boiled eggs, chopped, together; put them in a bowl. At serving time put the butter in the chafing dish, add all the other ingredients, stir constantly until the mixture is thoroughly heated, and serve.

Shad Roe

- 1 set of shad roe
- 4 tablespoonfuls of butter
- ½ pint of tomato sauce
- ½ teaspoonful of salt
- ½ teaspoonful of paprika
- 1 lemon's juice

In the morning cover the shad roe with boiling water and stand them on the back of the stove where they cannot possibly boil, for a half hour. Drain them, and stand them aside to cool; when cold, cut them into

slices. At serving time put the butter into the chafing dish; when hot, put in the shad roe; let them cook on one side, turn and cook on the other. Pour over the tomato sauce, add the seasoning, cover the dish until smoking hot, and serve.

Shad melts may be cooked and served in the same fashion.

OYSTERS

Hot Oyster Cocktail

Allow four oysters to each person. Drain, wash and drain them again. Throw them into a hot saucepan, shake over the fire until the gills curl; drain again. Put the liquor into a little pitcher, and the oysters into a bowl. At serving time put a tablespoonful of butter, four tablespoonfuls of tomato catsup, a teaspoonful of Worcestershire sauce, the juice of half a lemon, a dash of tabasco and a half teaspoonful of salt, to each dozen oysters. Stir until hot, add the oysters, and stir in the blazer until the liquor almost boils, then add four or five tablespoonfuls of the oyster liquor, dip at once into cocktail glasses and serve. These will be eaten with an oyster fork.

Deviled Oysters

Drain twenty-five oysters; allow cold water to run over them in the colander; then throw them in a hot saucepan; shake

until they reach the boiling point; drain, this time saving the liquor, to which you will add sufficient milk to make a half pint. Put two tablespoonfuls of butter and one of flour into the chafing dish; mix; add the oyster liquor and milk; stir until boiling; add a half teaspoonful of salt, a dash of red pepper, a half teaspoonful of onion juice, and the oysters chopped; stir until smoking hot; add the yolks of two eggs slightly beaten, a tablespoonful of chopped parsley, and serve at once. This recipe may be used for fish, chicken or turkey, using all milk, or half milk and half stock for the liquid portion of sauce.

Oysters and Celery

25 oysters
1 heart of a head of celery
3 tablespoonfuls of butter
 $\frac{1}{2}$ cupful of milk
1 level teaspoonful of salt
1 dash of white pepper
1 dash of black pepper
1 saltspoonful of paprika

Wash and drain the oysters; put them into a bowl. Chop the celery very fine. At

serving time throw the oysters into the hot chafing dish, stir and toss until the gills are curled, then sprinkle over the finely chopped celery. Cover the dish for a minute until the contents are smoking hot, then add the butter, all the seasoning and the milk. Mix, cover the dish, and when smoking hot add, if you have it, a teaspoonful of Pekin sauce or soy; mix and serve.

Panned Oysters

Drain, wash, and drain again a pint of solid oysters. Light the burners under the blazer; do not use the hot water pan. Throw in the oysters and stir constantly with a wooden spoon until the gills have curled. Add two level tablespoonfuls of butter, a half teaspoonful of salt, a dash of cayenne and a half saltspoonful of white pepper. When this reaches boiling point, add a few drops of onion juice, stir and serve.

Oysters and Macaroni

- 2 ounces of macaroni
- 25 good fat oysters
- 4 tablespoonfuls of cream
- $\frac{1}{2}$ teaspoonful of salt
- 2 tablespoonfuls of grated Parmesan cheese
- 1 saltspoonful of white pepper

Boil the macaroni or spaghetti in the morning. When the macaroni is tender, throw it into cold water; when cold, drain and cut it into one-inch lengths; stand it aside. Drain, wash, and drain the oysters again. At serving time light the blazer, throw in the oysters; when the gills have curled add the macaroni, milk, butter and seasoning. Let this boil, add the cheese, stir and serve.

This is an exceedingly nice dish for supper or luncheon.

Quick Curry of Oysters

Drain twenty-five fat oysters. Have at hand a clove of garlic and a tablespoonful of chopped pepper. Put into the dish two tablespoonfuls of butter; when hot, not brown, add the oysters. Sprinkle over one

teaspoonful of curry, the pepper and a salt-spoonful of salt. Rub the spoon with the garlic and stir until boiling. Serve.

Fricassee of Oysters

Drain fifty oysters free from all liquor. Put them in a bowl ready for the table; stand this by the side of the chafing dish, also a cup containing yolks of two eggs, a butter pat and a tablespoonful of finely chopped parsley. In the chafing dish have two tablespoonfuls of butter and one of flour rubbed together, and half a pint of milk. When seated, light the lamp and stir constantly until you have a smooth sauce, then add oysters; bring to boil, add teaspoonful of salt, dash of cayenne, the yolks and parsley. Stir a minute and serve.

Oysters à la Chamberlain

Drain free from all liquor fifty good fat oysters, and put them in the chafing dish. Put a quarter pound of butter by the side, also one gill (one-half cup) of good cream.

When seated, light the lamp and with a long wooden spoon stir carefully until the oysters are boiling hot; add the butter cut into four bits, the cream, a teaspoonful of salt and a dash of cayenne. Make sure the oysters are cooked, then put out the lamp and add two tablespoonfuls of Madeira or sherry—first always preferable. Serve at once from dish.

Quick Oyster Pie

In the morning bake rounds of paste, or use ordinary round water thins in their place. Drain and wash the oysters, and drain again; put them in a bowl. Measure a half cupful of milk for the small pitcher. Chop a half can of mushrooms. Cut into blocks sufficient cold boiled potatoes to make a cupful. You will also need a teaspoonful of onion juice and a tablespoonful of chopped parsley. At serving time put two level tablespoonfuls of flour and two of butter into the chafing dish; add the milk, and just as soon as the butter and flour are beginning to thicken, add the oysters. Stir with a wooden chafing dish spoon until the

gills curl; add the mushrooms, mix thoroughly, add the potatoes, mix again, then add the seasoning, stir carefully for a moment, and put the lid on the chafing dish. When this is hot, dish it on rounds of crisp pastry.

Oyster Patties

For a luncheon or supper one may buy patty shells, have them placed on the table, make creamed oysters, and fill the shells at the table; in fact, this is a much better way for a luncheon or supper than to have them filled outside, as they frequently come in lukewarm and soft. Put two level tablespoonfuls of butter and two of flour in the chafing dish; when melted, add a half pint of milk, stir until you have a thick, smooth sauce, add a level teaspoonful of salt, a salt-spoonful of pepper, and twenty-five drained and washed oysters. Cover the dish, and when the ingredients are smoking hot, put a patty shell on a breakfast plate, fill it to overflowing with the mixture, and serve. An equal amount of parboiled sweetbreads or chicken blocks may be used for sweetbread and chicken patties.

LOBSTER

Lobster à la Bechamel

The solid meat from 2 three-pound lobsters

- ½ pint of chicken stock
- 1 can of fine mushrooms
- 2 tablespoonfuls of butter
- 1 tablespoonful of flour
- ½ teaspoonful of salt
- 1 teaspoonful of kitchen bouquet
- 2 tablespoonfuls of chopped ham
- 1 saltspoonful of black pepper
- 4 tablespoonfuls of Madeira

Cut the lobster into cubes of one and a half inches — that is, keep the pieces quite large; put them into a bowl and sprinkle over the Madeira; stand aside. At serving time put the butter in the blazer, add the flour, then the stock, kitchen bouquet and seasoning. Stir until this begins to thicken and is very hot; add the mushrooms, and then the lobster; cover the dish for at least five minutes, stir and serve.

If made well, this is one of the nicest of the lobster dishes.

Curry of Lobster

The meat from 1 three-pound boiled lobster

2 level tablespoonfuls of butter

2 level tablespoonfuls of flour

1 teaspoonful of curry

1 teaspoonful of onion juice

$\frac{1}{2}$ teaspoonful of salt

The juice of half a lemon

1 cupful of boiling water

Put the butter, curry and flour into the chafing dish; mix. When smooth, add the water, onion and salt. When this is boiling, add the lobster, cover the dish for three or four minutes; stir and add the lemon juice.

It is well to have a cupful or two of cold boiled rice, which can be sprinkled over the top of the lobster after it is hot, and heated quickly in that way.

This recipe will also answer for Curried Shrimps.

Lobster à la Newburg

Take the meat from two good-sized lobsters. Keep in large pieces. Cut the claw meat into three and tail into six. Most of the mixture should be made before serving time. Rub together one tablespoonful of

butter and a level one of flour. Mash the hard-boiled yolks of three eggs; add little by little, while mashing, one gill (half cup) of good cream. Strain into the chafing dish; add butter and flour, half teaspoonful of salt and saltspoonful of white pepper. This can stand in a cold place for some time. When ready to serve, stir until hot, not boiling; add lobster and stir very slowly until hot again; add four tablespoonfuls of Madeira or sherry. Serve from dish at once.

Hot Lobster

Into the chafing dish put two tablespoonfuls of butter and one boiled lobster cut into pieces one inch square. Have at the side a bottle of Worcestershire sauce, one of tomato catsup, and one gill of stock. When ready to serve, stir the lobster in butter until very hot; then add stock, a tablespoonful of catsup, the same of Worcestershire sauce, a dash of salt, and serve from the dish.

CRABS

Crabs à la Dewey

- 1 pint of crab flakes
- 1 green pepper *chopped very fine*
- 2 level tablespoonfuls of butter
- 2 level tablespoonfuls of flour
- $\frac{1}{2}$ pint of milk
- 1 level teaspoonful of salt
- 1 saltspoonful of pepper
- 2 tablespoonfuls of Madeira

Put the butter and the green pepper, chopped very fine, into the chafing dish; when the pepper is soft, add the flour, mix, and add the milk, salt and pepper. When this is thick and smooth, add the crab flakes and the Madeira, and, if you have it, just a drop of extract of nutmeg. Stir carefully, without breaking the flakes, until thoroughly mixed. Cover the dish, and when very hot, serve on toast.

Fricassee of Crab

Pick the meat from one dozen boiled crabs; at serving time put two tablespoonfuls of butter and two of flour into the

chafing dish; mix thoroughly, and add one pint of milk; when boiling, add a teaspoonful of onion juice, a tablespoonful of chopped parsley, a quarter teaspoonful of celery seed, a level teaspoonful of salt and the crabs; mix; cover the dish until thoroughly heated; add gradually the yolks of three eggs beaten with four tablespoonfuls of cream; stir and serve hot; red or black pepper may be used.

Shrimps with Green Peppers

- 1 can or 1 pint of shrimps
- 2 level tablespoonfuls of butter
- 2 level tablespoonfuls of flour
- $\frac{1}{2}$ pint of milk
- 1 green pepper, chopped fine
- $\frac{1}{2}$ teaspoonful of salt
- 1 teaspoonful of onion juice

Put the butter into the blazer; when hot, add the pepper; stir until the pepper is slightly soft, add the flour, onion juice and milk. Stir carefully until you have a smooth, thick sauce; add the shrimps and salt. Cover the chafing dish for two or three minutes until the shrimps are hot, and serve. Mushrooms may be added with the shrimps if you like.

TERRAPIN

Terrapin, Maryland Style

Boil the terrapin and pick apart in the usual manner. If this be done in the morning, pour over, to each "full count," about six tablespoonfuls of Madeira. Reduce the last water in which the terrapin was boiled with the shells and the rougher pieces, so that you will have what we call a "terrapiu stock." To each full count terrapin allow four tablespoonfuls of butter and two of flour; stir until slightly browned, add the stock and a teaspoonful of browning; bring to boiling point; add the terrapin. When thoroughly heated, add a half teaspoonful of salt, a quarter of a teaspoonful of white or black pepper, not more than a drop of extract of nutmeg, turn down the lamp and stand the blazer in the hot water pan. Dish and serve immediately.

Philadelphia Terrapin

Boil and pick out the terrapin in the usual manner; pour over the meat four tablespoonfuls of Madeira, and allow it to stand for several hours. At serving time have ready, hard boiled, the yolks of four eggs; press through a sieve; add gradually to them a gill of thick cream, rubbing to a perfectly smooth paste. Work into this two ounces of soft (not melted) butter, and then, gradually, a tablespoonful of flour. Turn into the chafing dish; light the lamp; stir gently until very hot; add the terrapin, a gill of Madeira, a half teaspoonful of salt, a suspicion of ground mace, a quarter teaspoonful of black pepper, and serve at once. This sauce should be about the consistency and color of mayonnaise. Keep hot over hot water,

EGGS

Eggs à la Colbert

6 eggs

2 tablespoonfuls of grated Parmesan or other cheese

4 tablespoonfuls of olive oil or butter

$\frac{1}{2}$ teaspoonful of salt

A little pepper

Put the olive oil in the chafing dish; when hot, break in the eggs, dust over the cheese, salt and pepper. Cover the dish until the eggs are "set." Serve on crackers or squares of toast.

Eggs and Noodles

4 ounces of carefully boiled noodles

4 eggs

4 tablespoonfuls of grated cheese

2 tablespoonfuls of butter

2 yolks of eggs

$\frac{1}{2}$ cupful of milk

$\frac{1}{2}$ teaspoonful of salt

1 dash of cayenne

1 teaspoonful of Worcestershire sauce

Boil the noodles in the morning, blanch them thoroughly in cold water, drain, and

put them in a bowl and add the grated cheese. At serving time put the butter into the chafing dish, then the noodles and cheese, then the yolks of the eggs, beaten, the milk and the seasoning. Stir constantly until the ingredients are smoking hot, and serve.

Spaghetti may be substituted for noodles.

Poached Eggs in White Sauce

6 eggs

2 level tablespoonfuls of butter

2 level tablespoonfuls of flour

$\frac{1}{2}$ pint of milk

$\frac{1}{2}$ teaspoonful of salt

1 dash of pepper

Rub the butter and flour together in the chafing dish, add the milk and seasoning. Stir until you have a smooth, thick sauce. Break into it six fresh eggs. Cover the dish, and when the eggs are "set" they are ready to serve.

This is an exceedingly nutritious and palatable dish. To give variety, the top of the eggs may be covered with grated cheese or dusted with bread crumbs.

Eggs in Tomato Sauce

Make a tomato sauce by mixing two level tablespoonfuls of butter and two of flour, then add a half pint of strained tomato, a half teaspoonful of salt and a dash of pepper. When this is thick and hot, drop in six eggs. Cover the top with grated cheese. Cover the chafing dish, and when the eggs are "set" they are ready to serve.

Deviled Tomatoes with Eggs

Scald and peel four sound, large tomatoes; cut them into slices and arrange them neatly on a dish. At serving time put two tablespoonfuls of butter in the chafing dish; when hot, cover the bottom of the dish with the slices of tomato. Cover the dish, and when the tomatoes are thoroughly hot and a little soft, dust them with paprika, a little cayenne and salt. Put a few drops of onion juice in the center of each slice, and break on top of each slice a whole fresh egg. Cover the dish, and when the eggs are "set," lift them carefully with your

spatula or slice spoon, place them on an ordinary "Uneda" biscuit or a square of toast, and serve.

This dish is not only sightly, but exceedingly palatable and wholesome.

Poached Eggs with Mushrooms

- ½ can of mushrooms, or a dozen fresh mushrooms
- 1 tablespoonful of lemon juice
- 1 tablespoonful of butter
- ½ cupful of stock
- 6 eggs
- ½ teaspoonful of salt
- 1 saltspoonful of black pepper

If the mushrooms are fresh, cut them into slices, put them in the blazer with the butter. Stir until the mushrooms are thoroughly cooked, add the stock and all the seasoning. Cover the dish until this is very hot; break over the top the six fresh eggs, cover the dish, and when the eggs are "set," serve. If canned mushrooms are used they must be chopped very fine and added to the butter.

Scrambled Eggs with Oysters

- 6 eggs
- 12 small oysters
- 2 tablespoonfuls of butter
- $\frac{1}{2}$ teaspoonful of salt
- 1 dash of black pepper

Wash and drain the oysters. Put the butter into the blazer, add the oysters, stir until the gills are curled, pour over the eggs, beaten until well mixed, add seasoning, stir constantly until the eggs are sufficiently cooked, and serve.

Left-over vegetables, as a few tablespoonfuls of peas or a few young lima beans, may be used in the place of the oysters. Such dishes are economical and are very nice for light warm suppers.

Eggs à la Cohn

- 6 hard-boiled yolks of eggs
- $\frac{1}{4}$ pound of almonds, blanched and
put through the meat grinder
- 1 teaspoonful of vanilla
- $\frac{1}{2}$ cupful of syrup
- 4 tablespoonfuls of sherry

Make the syrup in the morning by boiling together eight tablespoonfuls of sugar

with four of water and a saltspoonful of cream of tartar. At serving time put this into the chafing dish, add the almonds, and then stir in the yolks that have been pressed through a sieve. Light the blazer under the hot water pan; stir constantly until the mixture is hot, then add the vanilla and wine. Serve on crisp crackers as a sweet course.

Eggs Brouilli

Beat four eggs, without separating, until well mixed; add four tablespoonfuls of cream, four of stock, and a piece of butter the size of a walnut; pour the whole into the chafing dish; with a fork beat and stir until the whole is well cooked. Season and serve. These should be in fine particles, the consistency of ordinary scrambled eggs. If too much cooked, they will whey.

Chinese Eggs

Boil six eggs slowly for twenty minutes. Remove the shells, cut the eggs into slices and put them on a plate at one side of the chafing dish. In the dish put two tablespoonfuls of butter and two of flour, rubbed to-

gether; a gill of stock and one of milk, a tablespoonful of chopped parsley, half a teaspoonful of salt and a quarter teaspoonful of pepper. When ready to serve, light the lamp, stir until the sauce thickens, add the eggs, and serve.

Japanese Eggs

Boil five eggs for twenty minutes; remove the shells and chop the eggs very fine, or put them through a vegetable press; mix with them one can or a pint of carefully cooked peas that have been drained perfectly dry. When ready to serve, put into the chafing dish a tablespoonful of butter and a tablespoonful of flour; mix carefully; add a half pint of milk; stir until boiling; add a level teaspoonful of salt, a quarter of a teaspoonful of black pepper, then the eggs and peas; stir carefully until hot, and serve at once.

Ranhoffer Eggs

The method of preparing these is similar to that for Japanese eggs. Substitute strained tomatoes in the preceding recipe for milk.

Scrambled Eggs

Beat six eggs until they are well mixed; add one tablespoonful of cold water for each egg, and a quarter teaspoonful of salt, and a bit of butter the size of a walnut. Put a similar sized piece in the chafing dish; when hot, turn in the eggs and stir constantly until cooked. Serve at once. Use the hot-water pan.

Eggs with Mushrooms

Have in a bowl six eggs beaten sufficiently to mix white and yolk; in another, twelve large meadow mushrooms, peeled and cut into small pieces. When seated, light the lamp, put in chafing dish two tablespoonfuls of butter and the mushrooms; cook slowly, stirring all the while, for five minutes; then add four tablespoonfuls of stock. Cover the dish and simmer five minutes; add the eggs, season, and stir continuously until the eggs are sufficiently cooked. Put out the lamp and serve from the dish.

Chafing Dish Omelet

Beat four eggs until well mixed, but not light; add one tablespoonful of finely chopped parsley and four of warm water. Have this in a bowl by the side of the dish. Light the lamp, put in the chafing dish one tablespoonful of butter; when melted and hot, turn in the egg mixture, and dust with salt and pepper. As fast as it cooks on the bottom lift the edge and allow the soft portion to run underneath. When "set," fold, put out the lamp and serve from the dish.

Puff Ball Omelet

Cut into thin slices two good-sized puff balls, each weighing about four ounces; put two tablespoonfuls of butter into the chafing dish; add the puff balls; cover the dish, and cook slowly five minutes, while you beat, until thoroughly mixed, six eggs; add to them a half teaspoonful of salt and a dash of pepper; turn these into the chafing dish and stir constantly until "set;" put out the light and serve immediately. Mushrooms of any kind may be used in the same way.

CHEESE

To Make Toast on Chafing Dish

When making Welsh rarebit at night after fires are fixed, it becomes necessary to make toast also over the chafing dish. Have ready a hot platter and dish of butter. Place over the spirit light a round asbestos mat, trim the bread and place it on the mat; toast carefully, butter, and put it on the heated platter while you make the rarebit.

Welsh Rarebit, No. 1

Have grated one pound of good soft American cheese. Rub the bottom of the chafing dish with a clove of garlic; put in the cheese, add one tablespoonful of tomato catsup, one of Worcestershire sauce, salt-spoonful of salt, dash of cayenne and two yolks of eggs, well beaten. Stir a moment until it begins to melt, adding, a little at a time, about four tablespoonfuls of ale or beer. As soon as the mixture is soft and creamy, pour it over the toast and serve.

Welsh Rarebit, No. 2

Grate one pound of cheese as above described. Put it in the chafing dish with a half cup of thick sweet cream, one teaspoonful of made mustard (French or German), and a dash of cayenne; rub the spoon with a tiny piece of garlic. Stir the cheese until melted. Serve on buttered hot toast at once.

Melted Cheese

Put into the chafing dish one gill of ale, one tablespoonful of butter, a dash of paprika. When hot add half a pound of grated cheese; stir until melted, add a saltspoonful of salt, and pour over crackers. Serve quickly.

Melted Cheese, No. 2

Arrange some water thins neatly on a hot platter. Put into the chafing dish a half pound of good rich cheese, grated. Add four tablespoonfuls of cream beaten with one whole egg, a dash of cayenne and a saltspoonful of salt. Stir until melted; pour over the crackers and serve.

TRIBE

As soon as tripe comes from the market, it should be washed and put in a saucepan with an onion, pepper, bay leaf and enough hot water to cover. Simmer for an hour, drain, cover with fresh boiling water, add fresh seasonings and simmer eight hours, or cook over night in a fireless cooker. When cool, cut into half-inch pieces, and it is ready to dress.

Tripe and Oysters

Cut a pound of well-boiled tripe into dice or narrow strips; drain and wash twenty-five oysters; put two tablespoonfuls of butter in the chafing dish; add tripe; stir a moment; add oysters; cook until the gills curl; add a level teaspoonful of salt, a dash of white pepper, one of cayenne, four tablespoonfuls of cream, and, when hot, four of sherry. Serve immediately. This is improved by a suspicion of garlic.

Tripe and Rice

- 1 pound of tender honeycomb tripe
- 1 small onion
- 2 level tablespoonfuls of butter
- 1 tablespoonful of flour
- 1 pint of milk
- 1 cupful of cold boiled rice
- 1 level teaspoonful of salt
- 1 saltspoonful of pepper

Cut the tripe into squares of a half inch, put over the chopped onion, and stand them aside until wanted. Boil the rice and put it in a bowl. At serving time put the butter and flour in the chafing dish, add the milk, salt and pepper; when the sauce is thick and smooth, add the tripe. When this is hot, dust over the top the rice, cover for a moment and serve. To give variety, I have frequently put over the tripe first a can of drained and washed peas or a pint of freshly cooked peas, and then the rice. This makes one of the nicest of the luncheon and supper dishes, and gives practically meat and vegetables for a well-balanced meal.

Tripe and Tomatoes

- 1 pound of cooked tripe
- 1 onion
- 1 tablespoonful of chopped parsley
- $\frac{1}{2}$ pint of strained tomato
- 2 level tablespoonfuls of butter
- 2 level tablespoonfuls of flour
- $\frac{1}{2}$ teaspoonful of salt
- 1 saltspoonful of pepper

Cut the tripe into long, narrow strips, and then into one-inch lengths. Put these pieces into a bowl, and mix with them the onion, either grated or chopped very fine. At serving time put the butter and flour in the chafing dish, mix, and add the tomato. When you have a smooth, thick sauce, add the tripe, salt and pepper; when this is hot, serve.

Fricassee of Tripe

- 1 pound of tripe
- 1 tablespoonful of onion juice
- 2 level tablespoonfuls of butter
- 2 level tablespoonfuls of flour
- $\frac{1}{2}$ pint of stock
- 2 yolks of eggs
- 2 tablespoonfuls of cream
- $\frac{1}{2}$ teaspoonful of salt
- 1 saltspoonful of black pepper
- 1 saltspoonful of paprika

Cut the tripe into strips not more than a quarter of an inch in width, and then cut these strips into half-inch lengths. Put them in a bowl, add the onion juice, and if you have it at hand, a tablespoonful of chopped green pepper. At serving time put the butter and flour in the chafing dish, add the stock, salt, pepper and paprika. Stir until you have a smooth, thick sauce, add the tripe, cover the dish until it is smoking hot, add the yolks of the eggs, beaten with the cream, stir until thoroughly heated and serve. This may be served on toast or crisp crackers.

Tripe and Onion

- 1 pound of tender tripe
- 2 Bermuda or 1 Spanish onion
- $\frac{1}{2}$ pint of tomato
- 2 tablespoonfuls of butter
- 1 tablespoonful of flour
- 1 cupful of cold boiled rice
- 1 level teaspoonful of salt
- $\frac{1}{2}$ teaspoonful of paprika

Chop the onion rather fine, add it to the tomatoes, and stew until the onion is tender; put this into a bowl and stand it aside. Cut the tripe into dice or cubes of a half inch. At serving time put the butter and flour in the chafing dish; when mixed, add the tomato and onion, salt and paprika. When this is smoking hot, add the tripe, sprinkle over the top the cold rice, cover the dish until the ingredients are thoroughly heated, and serve. This is one of the nicest of the supper dishes.

POULTRY AND GAME

Chicken à la Bordelaise

To one pint of meat allow two table-spoonfuls of butter and two of flour, a half pint of stock, either a half can of mushrooms or twelve large fresh mushrooms, the latter preferable. Put the butter and flour in the chafing dish; mix, and add the stock. When boiling, add a teaspoonful of browning or kitchen bouquet, a half teaspoonful of salt, a teaspoonful of Worcestershire sauce, a clove of garlic mashed, and the meat. When this reaches the steaming point, add four table-spoonfuls of sherry or Madeira, and serve. If canned mushrooms are used, they will be added with the meat; if fresh, they will be put into the sauce and cooked five minutes before the meat is added.

Chicken à la Bechamel

- 1 pint of blocks of cold cooked chicken
- $\frac{1}{2}$ can of mushrooms
- 2 level tablespoonfuls of butter
- 1 level tablespoonful of flour
- $\frac{1}{2}$ pint of chicken stock
- 2 tablespoonfuls of chopped green pepper
- 2 yolks of eggs
- 1 level teaspoonful of salt
- 1 saltspoonful of white pepper

Slice the mushrooms and add them to the chicken. Put the butter in the chafing dish, add the pepper, stir for a moment and add the flour, then the stock, the salt and pepper. Stir until the sauce reaches the boiling point, add the chicken and mushrooms, cover the dish until the mixture is smoking hot, then add the yolks of the eggs, beaten with a little of the sauce. Put out the lights and serve at once.

Chicken à la King

The white meat of one chicken cut into (about 1 lb.)
two-inch pieces

2 tablespoonfuls of chopped green pepper

1 dozen fine mushrooms

2 tablespoonfuls of butter

2 tablespoonfuls of flour

$\frac{1}{2}$ pint of milk

1 level teaspoonful of salt

1 saltspoonful of white pepper

2 tablespoonfuls of sherry

Put the butter and flour in the chafing dish; when mixed, add the milk, stir constantly until boiling, add the chopped pepper, salt and white pepper. When very hot, add the chicken and mushrooms, cover the dish for a moment until the chicken is thoroughly heated. Put out the lights and sprinkle over the sherry. Serve on toast.

Chicken Spanish Fashion

- 1 pint of blocks of cold cooked chicken
- $\frac{1}{2}$ pint of strained tomato
- 2 tablespoonfuls of chopped green pepper
- 1 tablespoonful of chopped onion
- $\frac{1}{2}$ teaspoonful of salt
- 2 tablespoonfuls of butter
- 1 tablespoonful of flour
- 1 clove of garlic

Cut the garlic into halves and rub it thoroughly over the bottom of the chafing dish, then put in the butter, with the chopped onion and green pepper. Stir until these are slightly cooked, then add the flour, mix, and add the tomato. When this is boiling, add the salt and the chicken, which may be dark or white meat, or mixed. Cover the dish until thoroughly heated, and serve.

Roasted mutton or beef may be cut in thin slices and substituted for chicken.

Chicken à la Martin

- 1 pint of dice of cold cooked chicken
- 25 large fat oysters drained and washed
- $\frac{1}{2}$ cupful of finely chopped celery
- 3 level tablespoonfuls of butter
- 3 level tablespoonfuls of flour
- $1\frac{1}{2}$ cupfuls of milk
- $\frac{1}{2}$ teaspoonful of salt
- 1 dash of cayenne
- 1 saltspoonful of white pepper
- 10 drops of onion juice

Put the butter and flour into the chafing dish, mix, and add the milk. Stir until boiling, and add all the other ingredients. Cover the chafing dish until the contents of the dish are thoroughly heated and the gills of the oysters curled.

Chicken Terrapin

- 1 pint of dice of cold cooked chicken
- 3 level tablespoonfuls of butter
- 2 level tablespoonfuls of flour
- 2 hard-boiled yolks of eggs
- 1 cupful of milk
- $\frac{1}{2}$ teaspoonful of salt
- 1 dash of cayenne
- 3 tablespoonfuls of sherry
- A grating of nutmeg

Mash the yolks of the eggs through a sieve. Rub the butter and flour together in

the chafing dish, add the milk, stir until boiling. Dip a little of the sauce into the bowl in which you have the hard-boiled eggs, rub it with your chafing dish spatula, then turn it into the chafing dish. Mix, add the chicken and the seasoning; when very hot, add the wine and serve.

Chicken Japanese Style

- 1 pint of dice of cold cooked meat
- 2 level tablespoonfuls of butter
- 2 level tablespoonfuls of flour
- $\frac{1}{2}$ pint of chicken stock
- 2 cupfuls of cold boiled rice
- $\frac{1}{2}$ teaspoonful of salt
- 1 saltspoonful of pepper
- 1 teaspoonful of soy, Pekin sauce
- 1 clove of garlic

Cut the garlic into halves and rub it thoroughly into the bottom of the dish; then add the butter and flour, mix, and add the stock; when boiling, add the seasoning and the soy, then the chicken. Put the rice all over the top of the chicken, and close the dish. When smoking hot, serve.

Chicken Alphonse

- The white meat of one chicken
1 three-pound boiled lobster
1 red pepper
1 green pepper
 $\frac{1}{2}$ pint of tomato sauce
2 cupfuls of cold boiled rice
1 teaspoonful of salt
1 saltspoonful of black pepper

Cut the white meat of the chicken into dice; cut the lobster into pieces of equal size; stand them away separately. Chop the red and green peppers very fine. Make the tomato sauce and put it into a small pitcher. When the rice is cold, shake it and put it into a bowl. At serving time put a tablespoonful of butter in the chafing dish, add the red and green peppers, stir until these are cooked, then throw in the lobster and chicken. Toss with a spoon lightly until both are thoroughly heated; then sprinkle over the rice, and pour carefully over the top the tomato sauce. Cover the dish and heat without stirring.

Virginia Club Supper

This dish is a favorite one at some of the club houses. It makes an exceedingly nice luncheon or supper, and can be served with corn bread, which, of course, necessitates a fire. In a private house I should always serve it with brown bread and butter sandwiches; with a lettuce salad and coffee, you have a complete meal.

- 1 pint of blocks of cold cooked chicken
- 2 whole peeled tomatoes, or a half cupful of solid canned tomato
- 1 small onion, chopped
- 2 tablespoonfuls of chopped green pepper
- $\frac{1}{2}$ pint of corn cut from the cob
- $\frac{1}{2}$ cupful of stewed okra
- $\frac{1}{2}$ pint of young lima beans, boiled
- $\frac{1}{2}$ pint of crab flake, or 12 fat oysters
- 2 tablespoonfuls of chopped ham
- 1 teaspoonful of salt
- 1 saltspoonful of black pepper

Mix all the ingredients together except the seasoning of salt and pepper and the crabs or oysters. At serving time put the butter into the blazer, add all the other ingredients, stir carefully until they are smok-

ing hot, then put over the oysters or crabs and seasoning, salt and pepper. Cover the dish for five minutes and serve.

Salmi of Duck

Cold duck

2 level tablespoonfuls of butter

2 level tablespoonfuls of flour

$\frac{1}{2}$ pint of stock

$\frac{1}{2}$ can of mushrooms

1 teaspoonful of kitchen bouquet

12 stoned olives

1 teaspoonful of Worcestershire sauce

Remove the meat from a cold roasted duck and cut it into pieces an inch square. Put the butter and flour into the chafing dish, mix, and add the stock. Stir until boiling, add the seasoning, the duck, and at last the olives. Cover the dish until the contents have thoroughly heated, and serve. A suspicion of onion is an improvement.

Duck German Fashion

This recipe will answer for any cold left-over game. Make a sauce according to the preceding recipe, adding the same seasoning. Add a pint of blocks of cold cooked

duck or game, twelve sliced mushrooms, a tablespoonful of chopped green pepper and four tablespoonfuls of sherry. Stir the mixture until it begins to heat, and when smoking hot, serve.

Game English Fashion

For this use any game, partridges, prairie chicken, venison or birds that you may have left over; or, if you like, you can buy a half dozen quail and bone them; run the breasts in the hot oven for a few minutes. At serving time put three tablespoonfuls of olive oil in the blazer; light the lamp, and when hot, throw in the game; turn it until it is well heated, draw it to one side, add a level tablespoonful of flour and mix. Add a half pint of stock and a tablespoonful of fresh grated horseradish; dust over a half teaspoonful of salt, and when hot serve.

Venison

Put one tablespoonful of butter in the chafing dish; when hot, put in the venison steak. Cook ten minutes, turning two or

three times; add a teaspoonful of currant jelly, one of sherry, a dash of salt and one of pepper. Serve at once.

Partridges

Remove the breasts from six partridges; arrange neatly on a plate to the left. Put in the dish two tablespoonfuls of butter; when hot, put in breasts and turn until cooked; add a teaspoonful of salt and a salt-spoonful of white pepper. Now put in a half can of mushrooms, chopped fine, two tablespoonfuls of stock and two of port wine; cover the dish to heat contents and serve.

MEATS

Beef Pats

$\frac{1}{2}$ pound of chopped lean beef
 $\frac{1}{2}$ cupful of strained tomato
2 tablespoonfuls of butter
1 teaspoonful of onion juice
 $\frac{1}{2}$ teaspoonful of salt
1 saltspoonful of pepper

Add the onion juice, salt and pepper to the beef, mix, and form into little cakes the size of a silver dollar and about a quarter of an inch thick. Put the butter in the chafing dish; when hot, drop in the pats, and with your chafing dish spatula turn them quickly after they have browned on one side. Cover the dish for a moment, then pour over the strained tomato, bring to boiling point and serve.

Every Day Beef

This recipe is nice to use either for Monday supper, or Sunday supper, or on cook's day out. With bread and butter and a salad,

it makes a complete meal. Cut any cold roasted beef into thin slices, arrange it neatly on a plate and garnish it with a little parsley. Have the gravy that is left over in a gravy boat or pitcher. As soon as you are seated at the table, light the lamp, using the hot water pan. Turn the gravy into the blazer; when hot, add a tablespoonful of chopped onion and four tablespoonfuls of tomato catsup. When this is hot, lay in the slices of beef, turning them as soon as they are thoroughly covered with the sauce. Cover the dish and in two minutes they will be heated ready to serve. This is much better than warming the meat over on the fire, as over-cooking sometimes makes the meat tough.

Curried Beef

- 1 pint of blocks of cold cooked beef
- 2 tablespoonfuls of butter
- 1 tablespoonful of flour
- $\frac{1}{2}$ pint of stock
- 2 tablespoonfuls of chopped onion
- 1 teaspoonful of curry powder
- $\frac{1}{2}$ teaspoonful of salt

Put the butter into the chafing dish, add the onion, shake a moment, add the flour

and curry powder, mix, and add the stock. When boiling, put in the beef, cover the dish until it is smoking hot, stir, and serve.

Curries should always be served with boiled rice. One may boil the rice in the morning. Have it perfectly dry, bring it to the table in a bowl and spread it over the top of the beef for just a moment to heat.

Beef in Brown Sauce

- 1 pint of blocks of cold cooked beef
- ½ can of mushrooms
- 2 tablespoonfuls of butter
- 2 tablespoonfuls of flour
- ½ pint of stock
- 1 teaspoonful of kitchen bouquet
- ½ teaspoonful of salt
- 1 saltspoonful of pepper

Put the butter and flour in the chafing dish; when well blended, add the stock, salt, pepper and kitchen bouquet. Stir constantly until you have a smooth sauce. Add the beef blocks, or it may be cut in thin slices. Add the mushrooms chopped fine. Cover the dish just long enough to thoroughly heat the contents.

Warmed-Over Steak

Put any pieces of cold steak through your meat chopper. Rub together two level tablespoonfuls of butter and one of flour; add a half pint of stock, or strained tomato, or water. When hot, add a teaspoonful of Worcestershire sauce, the same of onion juice, a half teaspoonful of salt and a dash of pepper. Mix until the ingredients are thoroughly heated, drop in one whole egg, mix quickly, and serve.

To give variety, add an equal quantity of toasted pine nuts or chopped pecans.

Beef and Vegetable Hash

Chop any cold left-over meat; you should have one cupful (a half pint). Chop a cold boiled potato, a beet, if you have it, or a carrot, or a turnip, or in the summer you may cut off one or two ears of corn. Peel and chop a tomato. Mix these all together in a bowl, and stand them aside until wanted. At the table, put two tablespoonfuls of butter into your chafing dish, add the mixed mince. Add a half teaspoonful of salt, a

saltspoonful of pepper, and stir until the mixture is thoroughly heated; then add a half cupful of stock, or water, or strained tomato, and if you have them, a half cupful of chopped nuts. Serve at once.

Corned Beef Hash

- 1 pint of cooked corned beef, chopped fine
- 1 pint of chopped cold boiled potatoes
- 1 level tablespoonful of butter
- 1 teaspoonful of onion juice
- 1 cupful of stock or water
- 1 saltspoonful of black pepper

Mix the meat and the potatoes, and put them aside in a bowl. Add the onion juice, salt and pepper to the stock, and put it in a pitcher. At serving time put the meat and potatoes into the chafing dish, then add the stock; stir until it reaches a smoking point, add the butter, mix and serve.

Indian Beef Hash

- 1 cupful of cold cooked beef, chopped fine
- 1 cupful of mashed potatoes
- 1 egg
- 1 cupful of toasted pine nuts
- 1 teaspoonful of salt
- 1 saltspoonful of pepper
- 2 teaspoonfuls of grated onion
- 1 tablespoonful of chopped parsley
- $\frac{1}{2}$ cupful of stock

Add the onion juice and chopped parsley to the stock, and put it into a pitcher. Mix the potatoes, beef and pine nuts, and put them in a bowl. At serving time put all the ingredients but the egg into the chafing dish, and stir until thoroughly heated; then drop in the egg, without beating; mix quickly and serve.

Thin Cold Beef à la Sagers

Cut cold roasted beef very thin. Put it in a dish by the side of the chafing dish; on the other side have a bottle of Worcestershire sauce, one of Madeira, and one of tomato catsup. Rub the bottom of the chafing dish with garlic, and put in one tablespoonful of butter. Light the lamp, put

in two tablespoonfuls of wine, one of Worcestershire sauce, one of catsup, and half a teaspoonful of salt. When heated, put in meat sufficient for the sauce, turn until very hot, and serve at once from the dish. Use the hot water pan to keep the remainder hot.

A Bobotee

- 1 pint of cold cooked meat, chopped fine
- $\frac{1}{2}$ of a small onion
- 2 level tablespoonfuls of butter
- $\frac{1}{2}$ cupful of soft bread crumbs
- 1 dozen almonds
- 1 level teaspoonful of curry powder
- 1 cupful of milk
- 3 eggs
- $\frac{1}{2}$ teaspoonful of salt
- The juice of one lemon

Prepare your ingredients in the kitchen, using either beef or mutton. Mix the bread crumbs with the meat. Blanch and chop the almonds, add them to the meat; put this into a bowl. Chop the onion fine and put it into a tiny butter dish. At serving time put the butter into the chafing dish, add the onion, stir until the onion begins to soften, add the milk, and then the meat and bread crumbs.

Stir until thoroughly hot, add the curry, salt, and the eggs, beaten. Cover the dish for just a moment, then mix thoroughly, add the lemon juice, and serve at once. If you have cold boiled rice left over, sprinkle it over the top of the hot mixture and cover the dish until the rice is heated.

Fricassee of Dried Beef

Prepare the beef as in preceding recipe. When ready to serve, put into the chafing dish two tablespoonfuls of butter; stir and cook the beef; draw to one side, and add two tablespoonfuls of flour and a pint of milk. When boiling, add a dash of pepper, the yolks of two eggs, a tablespoonful of chopped parsley. A quarter of a pound of beef and half the quantity of sauce will be sufficient for four people.

Frizzled Beef

Pick apart a half pound of finely sliced dried beef. If too salt, soak in hot water for a half hour, and then press perfectly

dry. At serving time put two tablespoonfuls of butter into the chafing dish; when hot, throw in the beef, stir, and cook until the beef is just a little browned, then draw to one side; add two tablespoonfuls of flour, mix, add a half pint of stock, a half pint of milk, a teaspoonful of kitchen bouquet, and a dash of pepper; stir until boiling, and serve. This will be enough for eight people.

Minced Beef in Tomato Sauce

Have sufficient cold cooked beef, chopped fine, to make one pint; strain sufficient tomatoes to make a half pint. At serving time put a tablespoonful of butter and one of flour in the chafing dish, add the tomatoes, a slice of onion and a bay leaf, a half teaspoonful of salt and a dash of red pepper. When hot, add the meat; mix thoroughly; cover the dish, and when the mixture is hot, serve either plain or on toast. Mutton or duck may be substituted for beef.

Minced Mutton

- 1 pint of cold cooked mutton, chopped fine
- $\frac{1}{2}$ pint of strained tomato
- 2 tablespoonfuls of chopped onion
- 2 level tablespoonfuls of butter
- 2 level tablespoonfuls of flour
- $\frac{1}{2}$ teaspoonful of salt
- $\frac{1}{2}$ teaspoonful of paprika

Put the butter and flour into the chafing dish; when mixed, add the tomato, onion and seasoning. When this is thick and smooth, add the mutton, cover the dish until the mutton is thoroughly heated, and serve.

Blanquette of Mutton

- 1 pint of dice of cold cooked mutton
- 1 cupful of stock
- 2 level tablespoonfuls of butter
- 2 level tablespoonfuls of flour
- 2 yolks of eggs
- 4 tablespoonfuls of milk
- 1 teaspoonful of mushroom catsup or soy
- 1 can, or 1 pint of cold cooked peas
- $\frac{1}{2}$ teaspoonful of salt
- 1 saltspoonful of pepper

Put the butter and flour in the chafing dish; when mixed, add the stock, stir until thick and smooth, add the meat. When hot,

cover over the peas, stir a moment, and then add the yolks of the eggs, beaten with the milk. When this is hot, serve. If cooked a moment too long it will curdle.

Mutton Trinidad Fashion

If you have had roasted lamb or mutton, as soon as the meal is over cut a portion of that left over into cubes of a half inch. You may use the less attractive parts for this dish, saving the better parts to slice down cold. Put these blocks into a bowl, add a teaspoonful of onion juice, a clove of garlic, mashed, and, if possible, a tablespoonful of chopped chives. Add just a suspicion of grated nutmeg and the same of allspice, dust over a little black pepper, and cover with good claret. Let this stand for two or three hours. Slice a half can of mushrooms. At serving time put four tablespoonfuls of olive oil into the chafing dish, turn into this the lamb; cover the dish, stirring now and then, until the lamb is thoroughly heated. Add the mushrooms, a tablespoonful of tomato catsup, and, if you have it, a teaspoonful of

soy or Worcestershire sauce. Heat again, add two tablespoonfuls of sherry, and serve.

This is one of the most elegant of all the cold mutton dishes.

Barbecue of Veal

Cut cold boiled or roasted veal into thin slices, arrange it neatly on a plate, garnish with sprigs of parsley, and stand in the refrigerator until wanted. At serving time put two tablespoonfuls of butter into the chafing dish, add two tablespoonfuls of tomato catsup, four tablespoonfuls of sherry, a saltspoonful of salt, a half saltspoonful of mace and the same quantity of white pepper. When this is boiling, put in the slices of veal, turning them once so that they may be thoroughly covered with the sauce. Cover the dish, and in two minutes the slices are ready to serve; they must be simply heated, or they will be tough.

Fillets of Sweetbreads

- 1 set of calf's sweetbreads
- $\frac{1}{2}$ pint of the water in which they were boiled
- 2 tablespoonfuls of butter
- 2 tablespoonfuls of flour
- 1 small can of asparagus tips
- 2 yolks of eggs
- 2 tablespoonfuls of milk or cream
- $\frac{1}{2}$ teaspoonful of salt
- 1 saltspoonful of pepper

Wash the sweetbreads; put them into a saucepan with a slice of onion, a bay leaf, two cloves and one pint of boiling water. Cover and cook slowly one hour. Drain, saving the water, which should now be a half pint. When the sweetbreads are cold, remove the membrane and cut them with a silver knife into thin slices. Open the tin of asparagus tips, or you may use fresh tips, boiled; put them into one bowl, the sweetbreads in another, the stock in a small pitcher. At serving time put the butter and flour in the chafing dish, add the stock, stir until you have a smooth, thick sauce; add the seasoning and lay in the slices of sweetbreads; cover the asparagus tips over the top. Cover the dish until the contents are thoroughly heated, then add the yolks of the

eggs, beaten with the milk or cream. Toss carefully without breaking the sweetbreads or tips, and when smoking hot, serve. Peas may be substituted for the asparagus tips.

Sautéd Sweetbreads

- 1 pair of calf's sweetbreads
- 3 tablespoonfuls of butter
- 2 tablespoonfuls of flour
- $\frac{1}{2}$ pint of strained tomato
- 1 teaspoonful of chopped onion
- $\frac{1}{2}$ teaspoonful of salt
- 1 saltspoonful of pepper

Parboil the sweetbreads according to the preceding recipe; when cold, remove the membrane and cut them into slices. At serving time put half the butter into the chafing dish; when melted and hot, put in the slices of sweetbread, cook them carefully on one side, turn and cook the other. Then draw them to one side of the dish, add the remaining quantity of butter and the flour; mix, and add the tomato. Toss carefully until the contents are boiling, or thick and smooth; add the seasoning and serve.

Sweetbreads and Chestnuts

- 1 pair of calf's sweetbreads
- ½ pint of chestnuts
- 2 tablespoonfuls of butter
- 2 tablespoonfuls of flour
- ½ can of mushrooms
- ½ pint of the stock in which the sweet-
breads were boiled
- 2 yolks of eggs
- 1 teaspoonful of salt
- 1 teaspoonful of soy
- 1 saltspoonful of pepper

Boil the sweetbreads according to the recipe given; drain, and save the water. When the sweetbreads are cold, remove the membrane and pick them apart. Shell the chestnuts, blanch them, and boil them until tender. Slice the mushrooms; mix these and stand them aside in a bowl. At serving time put the butter and flour in the chafing dish, mix, and add the stock. Stir until thick and smooth, add the salt, pepper and soy, then the other ingredients. When hot, add the yolks of the eggs, beaten with two tablespoonfuls of milk; cook for just a minute, being careful not to curdle, and serve. This is one of the nicest of the sweetbread dishes.

Sweetbreads à la Rorer

Wash and trim one pair of sweetbreads. Put them into boiling water, add one small onion, sliced, one bay leaf and four cloves; cook thirty minutes. Take them out and cool quickly in cold water; save the water in which they were boiled for sauces. Pick the sweetbreads into tiny pieces, rejecting all the skin. When ready to serve, put into the chafing dish two tablespoonfuls of butter and two of flour, rubbed together, and half a pint of milk. Have by the side of the dish, in a pretty bowl, the sweetbreads and half a green sweet pepper cut into very fine strips. When seated, light the lamp. Stir until the sauce is boiling; add sweetbreads and pepper, half a teaspoonful of salt and a saltspoonful of white pepper. Stir until boiling, and serve at once from dish.

Sweetbreads with Fresh Mushrooms

Mash well two pairs of sweetbreads. Put them into boiling water, add one slice of onion, one bay leaf, a sprig of parsley, a teaspoonful of salt and a quarter teaspoon-

ful of pepper; cover and simmer for thirty minutes; then throw them into cold water, changing the water to cool them quickly. Save the water in which they were cooked for stock for sauces. When the sweetbreads are cold, pick into tiny pieces, rejecting all the membrane. Drain them free from water and put them in a bowl.

Now peel a pound of meadow mushrooms, cut them with a silver knife into quarters, and throw them in a bowl. Make a quarter pound of butter into four balls, put one-half of it into the chafing dish; when melted, add the mushrooms, cover and cook very slowly for ten minutes; add the sweetbreads, cover again for ten minutes; add then a half pint of thick cream, the remainder of the butter, a teaspoonful of salt and a half teaspoonful of white pepper. Stir carefully until hot; add four tablespoonfuls of Madeira wine, and serve.

Calf's Brains

- 1 set of calf's brains
- $\frac{1}{2}$ cupful of stewed tomato
- 2 level tablespoonfuls of butter
- 1 teaspoonful of onion juice
- $\frac{1}{2}$ teaspoonful of salt
- 1 saltspoonful of pepper
- 1 tablespoonful of chopped parsley

In the morning soak the brains in cold water, and remove the membrane. Cover them with boiling water, add a tablespoonful of vinegar, and let the brains cook slowly, without boiling hard, for twenty minutes; drain and cool; cut into slices with a silver knife. At serving time put the butter in the blazer, add the brains, turn them carefully, add the tomato and all the other ingredients, and when hot, serve.

Calf's Brains with Mushrooms

Parboil the brains according to the preceding recipe, and cut them into slices. At serving time make a white sauce from two tablespoonfuls of butter, two of flour and a half pint of milk; stir until smooth and thick, then add salt, pepper and a half can

of mushrooms, sliced. When this is hot, put the brains over the top, stir carefully, and when hot, serve. Two tablespoonfuls of sherry may be added, if wine is used.

Calf's Brains à la Vinaigrette

Cook the calf's brains as directed in the preceding recipe; cut them into slices with a silver knife. At serving time put a tablespoonful of olive oil, four tablespoonfuls of tarragon vinegar, a tablespoonful of chopped green pepper, a tablespoonful of chopped onion, three chopped gherkins, three chopped olives, with a tablespoonful of parsley, into the chafing dish. When this is hot, add the calf's brains, and in a moment serve.

Cold boiled calf's head may be warmed over in sauce vinaigrette according to the preceding recipe.

Calf's Liver and Bacon

Scald one pound of calf's liver for five minutes; then drain and cool quickly. At serving time have in the chafing dish four thin slices of bacon. Light the lamp, and

when the bacon is crisp, put in the liver, cook on one side, turn and cook the other; dust with salt and pepper, and serve. A few tablespoonfuls of stock may be added just before serving. Cold liver may be cut into thin slices and dressed à la Newburg or as cold beef.

Barbecue of Calf's Liver

For six persons, purchase half a pound of calf's liver in one piece. Put it into boiling water; add one bay leaf, a piece of celery and one sliced onion. Cook slowly one hour. Cool; when cool, slice very thin into chips rather than large slices. Put on a dish ready for the table. By the side of the chafing dish have a bottle of sherry and one of tomato catsup; put two tablespoonfuls of butter in the dish. When seated, light the lamp; add to the butter two tablespoonfuls of sherry and the same of catsup. When heated, add the liver, dust with salt and pepper, and stir continually until hot. Serve at once.

Jambolaya

- ½ pint of cold cooked ham, chopped fine
- ½ pint of cold boiled rice
- 2 tablespoonfuls of butter
- ½ cupful of stock or water
- 1 teaspoonful of onion juice
- 1 dash of pepper

Put the butter in the chafing dish, add the water or stock, and then all the other ingredients. Stir until smoking hot, and serve.

Barbecued Ham

Cut cold boiled or baked ham into very thin slices; cut the slices into quarters. Put two tablespoonfuls of butter, two of tomato catsup and four of sherry in the blazer. When hot, put in the ham, turn it quickly, heat and serve.

VEGETABLES

Mushrooms in Chafing Dish

Have the mushrooms carefully washed; to each pint allow a tablespoonful of butter. Put the butter in the chafing dish. When melted, add the mushrooms, either whole or cut into slices, a tablespoonful of water, a half teaspoonful of salt. Cover the dish, and cook slowly for five minutes. While they are cooking, put a level tablespoonful of flour into a bowl; add to it gradually a half cup of milk or cream, or you may add half cream and half milk; add this to the mushrooms; stir until they reach the boiling point, and serve at once on toast or biscuits.

As some mushrooms are more watery than others, the quantity of milk may be decreased. The *lepiota procera* or *Americana* are better if they are simply cooked in butter, skin side down, until tender—about five minutes. Then add four or five tablespoonfuls of cream and a palatable seasoning of salt and pepper; or all mushrooms may be cooked in butter and their own juices.

Tomatoes

Tomatoes may be cut into halves and cooked in butter, or they may be cut into halves, put in the chafing dish with half a cup of hot water or stock. Cover the dish and cook ten minutes. Serve with a bit of butter on each.

Deviled Tomatoes

Peel and cut into slices four solid, ripe tomatoes. Put into the dish two tablespoonfuls of butter, add the tomatoes, a teaspoonful of salt, and dust with paprika. Cover the dish, cook for five minutes, and serve.

Tomatoes in Chafing Dish

Scald, peel and slice three solid tomatoes. Put two tablespoonfuls of butter in the chafing dish, and a gill of stock, in which one teaspoonful of turmeric has been mixed. Light the lamp; put the sliced tomatoes in the dish, season with salt and pepper, cover, and allow them to cook for ten minutes, then serve.

Creamed Corn

This is another dish that is always better prepared at the table. After the soup is served, have the waitress place the chafing dish and heat the corn while the meat is being carved. Throw the corn, on the cob, into boiling water early in the morning, and let it come to a boil. When the corn is cold, score down with a scorer, or cut each row of grains with a knife, and press out the pulp. Put the pulp into a bowl, add a tablespoonful of butter to each dozen ears, a half teaspoonful of salt and a half cupful of good milk. Turn the mixture into the chafing dish, light the lamp, and when thoroughly heated, serve. This is better cooked over the hot water pan, and is one of the most delicious ways of serving corn.

Potatoes in Cream

Rub together, in the chafing dish, two tablespoonfuls of butter and two of flour; cut sufficient cold boiled potatoes (about four) into dice to make one pint; put these in a bowl at one side of the dish; also a

pitcher containing a half pint of milk. When seated, light the lamp, stir the butter and flour for a moment, add the milk, and when steaming, add a half teaspoonful of salt, a quarter teaspoonful of pepper, and the potatoes; when hot, serve. Turn the potatoes from bottom to top while heating, rather than stir them.

Vegetable Hash

Put together two or three cold boiled potatoes, chopped, a few peas or other vegetables that may be left over from dinner, chopped if necessary. Add to them an equal quantity of chopped nuts or toasted pine nuts, and stand them aside for supper. At supper time put a half cupful of milk into the chafing dish and light the lamp. Turn into this the vegetables, stir until they are thoroughly heated, then dust over a half teaspoonful of salt, a teaspoonful of onion juice that you have prepared in the afternoon, a little pepper, and stir in a table-spoonful of butter. Serve at once. This will take the place of both meat and vegeta-

bles for supper, and with bread and butter, and a salad, you have an exceedingly good meal.

Fricassee of Chestnuts

- 1 pint of chestnuts
- 2 level tablespoonfuls of butter
- 2 level tablespoonfuls of flour
- $\frac{1}{2}$ pint of stock
- 2 yolks of eggs
- $\frac{1}{2}$ teaspoonful of salt
- 1 saltspoonful of pepper

Shell the chestnuts, blanch them and boil them until tender in salt water; drain, put them in a bowl and stand them aside. To give variety, now and then you can add a half can of mushrooms, chopped fine. At serving time put the butter and flour in the chafing dish, mix, add the stock, salt, pepper and chestnuts. When this is thoroughly heated, stir in carefully the yolks of the eggs, beaten with two tablespoonfuls of milk; dust with chopped parsley and serve at once. These are exceedingly nice, and even when you are going to serve them with broiled or panned chicken, they are better prepared in the chafing dish at the table than when served from the kitchen.

Stewed Bananas with Rice

This is rather a nice dish for the noon-day meal for children, and can easily be prepared at the table. Put four sliced bananas, with two tablespoonfuls of butter and two of sugar, into the chafing dish. Light the lamp under the hot water pan. Add the juice of two oranges. Cover the dish, and when the bananas are smoking hot, sprinkle over the cold boiled rice; when this is hot, serve.

ADDITIONAL RECIPES

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